

Citadelle Gins

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Class Magazine*

CITADELLE

French Gin

44% alc./vol. www.citadellegin.com

70cl bottle retail: £26.50

Producer: Cognac Ferrand, Château de Bonbonnet,
24 Chemin des Pres, Ars, France

It has always amazed me that the AOC laws of the Cognac region, which state that cognac can only be distilled between November and March, leave copper alembic stills and skilled distillers unutilised for six months of the year. Alexandre Gabriel, owner of Cognac Ferrand, thought the same and lobbied the BNIC, the governing body of Cognac, to allow him to use his stills to distil gin during those months when he could not make cognac. Having succeeded, he researched historic French gin production. He discovered that, in 1771, two distillers in Dunkirk, Carpeau and Stival, had made gin from juniper berries and exotic spices, which were brought by vessels arriving from the Orient for sale in gin-crazed England. Incredibly, their distillery was located in Dunkirk's citadel, the historic fortress protecting the town. Hence Alexandre named his gin Citadelle gin.

Alexandre's gin is made in his cognac stills using French wheat neutral spirit, and nineteen spices including: French juniper, orris root, French violet root, Moroccan coriander, almonds, Spanish lemon peel, Mexican orange peel, angelica from North Germany, Indian cardamom and nutmeg, cassia bark from Indochina, Sri Lankan cinnamon, Mediterranean fennel, African grains of paradise, cubeb from Java, Chinese liquorice, cumin, French anise and savoury.

Taste: Crystal clear. Juniper-led fresh, leafy nose with fragrant coriander and fennel (diluted to approx 40% abv). Fresh, clean, dry, citrusy palate with quickly emerging cracked black pepper notes. Good juniper notes, with integrated warm spice and orange zest notes. Clean, spicy peppered finish. ★★★★★

Elegant Finish

CITADELLE RESERVE

French Gin

44% alc./vol.

70cl bottle retail: £30

Citadelle Reserve is distilled using the same nineteen botanicals as Citadelle gin, but aged for up to six months in Pierre Ferrand Cognac barrels. It is available in limited quantities, only 8,085 bottles were produced in 2009. Each bottle is vintage dated and individually numbered.

Taste: (Cask: 14/21, bottle No. 025) Clear pale yellow/green straw. Spirity nose with aromas of cedar wood, lemon thyme and red grapefruit zest. Palate has a soft mouth feel. Flavours of lemon sherbet, vanilla cream with burnt pastry, garnished with luscious oak and vanilla. Elegant finish. Makes a great Dry Martini. ★★★★★

